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ABSTRACT

This annotated bibliography on nutrition is for the use of teachers at the elementary grade level. It contains a list of books suitable for reading about nutrition and foods for pupils from kindergarten through the sixth grade. Films and audiovisual presentations for classroom use are also listed. The names and addresses from which these materials may be obtained are included. (JD)

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ANNOTATED BIBLIOGRAPHY, Grades K-6

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BOOKS (B)

About Bananas, S. P. Russell. Melmont Publishers, Inc., Chicago, 1968.
Covers the history, growing, harvesting, marketing, availability, and the use of the banana. 30 pp.

About Cheese, S. P. Russell. Melmont Publishers, Inc., Chicago, 1972.
Informative, pictorial book for older elementary students. 29 pp. (Other books include: About... Eggs; Nuts; Salt; Spices; and Truck Farming.)

About Food and Where It Comes From, T. Shannon. Melmont Publishers, Inc., Chicago, 1961.
Good for units or individual research. Describes the making of butter and cheese from milk; the preparation and distribution of sugar, meat, eggs, chocolate, coffee, tea, rice, fish, and salt. Briefly discusses canning and freezing. 31 pp.

Agriculture U.S.A.; America's Most Basic Industry, H. Lent. E. P. Dutton and Co., New York, 1968.
Overview of modern American agriculture including farming methods, crop and livestock production, food processing, and marketing; current problems and future trends in agriculture. Includes a chapter on career opportunities and supplemental information on food, clothing, and farming. 160 pp.

Alphabet Soup, A. D. Selph and B. G. Street. American Printers Ltd., Durham, 1975.
Nutrition education primer for parents, teachers, and school food service workers. Includes basic nutrition information; suggestions for integrating nutrition into school curricula; food poems for children; recipes for use in the classroom and cafeteria. 183 pp.

American Association for the Advancement of Science Book List for Children, The, H. J. Deason. American Association for the Advancement of Science, Washington, D.C., 1972.
Annotated list of recommended science and math books. 250 pp.

American Indian, The, O. LaFarge. Golden Press, New York, 1956.
Extensive, colorfully illustrated account of the Indian culture, interspersed with descriptions of farming techniques and products. 213 pp.

An Apple Is Red, N. Curry. Bowmar Publishing Co., Los Angeles, 1967.
Part of the Early Childhood Series for primary grades. Encourages children to learn about common fruits using their senses. 16 pp.

Apples: All About Them, A. Silverstein and V. B. Silverstein. Prentice-Hall, Inc., Englewood Cliffs, 1976.
Describes the history and legends about apples; cultivation and varieties; games, crafts, and recipes that include apples. 112 pp.

Arthur's Artichoke, G. Moss. The Dial Press, New York, 1970.
Tiny Arthur makes a pet of an artichoke which has a heart. 22 pp.

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Arts and Crafts You Can Eat, V. Cobb. J. P. Lippincott Co., New York, 1974.
Instructions written for children for making "Kohlrabi Monsters" and other vegetable treats. Projects using highly sugared foods should be avoided. 127 pp.

Autumn Harvest, A. Tresselt. Lothrop, Lee and Shepard Co., Inc., New York, 1951.
Good companion piece for the film Autumn on the Farm. Describes crops and activities of this season. 23 pp.

Basketful - The Story of Our Foods, I. Eberle. Thomas Y. Crowell Co., New York, 1946.
Thorough discussion of the history of some foods. Traditions, processing, and technology of various products including grains, meat, and fish, fruits and vegetables, milk and milk products, sugar, honey, nuts, and seeds. 256 pp.

Bellybook, The, J. Trager. Grossman Publishers, New York, 1972.
Examines current nutrition issues in a readable style. 572 pp.

Beans; All About Them, A. Silverstein and V. B. Silverstein. Prentice-Hall, Inc. Englewood Cliffs, 1975.
Discusses the legend and history of beans. Describes their cultivation and usefulness as protein supplements. Includes experiments, recipes, and games. 88 pp.

Beyond the Basic Four, S. L. Noyes. Foodways System, Escondido, 1975.
Nontechnical but fairly detailed information on basic nutrition and the quality of the American food supply. 85 pp.

Blueberries For Sal, R. McCloskey. The Viking Press, New York, 1948.
Delightful story for young children. Little Sal and her mother go berrying and meet a mother bear and her cub on Blueberry Hill. 54 pp.

Book of Months - Chicken Soup With Rice, A, M. Sendak. Scholastic Book Services, New York, 1962.
A humorous poem for each month of the year about chicken soup with rice. 30 pp.

Bread Book, All About Bread and How To Make It, The, C. Meyer. Harcourt, Brace, Jovanovich, Inc., New York, 1971.
Describes bread making and customs having to do with bread. Explains each ingredient and its function. Provides unusual, simple recipes. 96 pp.

Bread and Jam For Frances, R. Hoban. Harper and Row, Pub., New York, 1964.
Frances eats only bread and jam while her family and friends eat a variety of good foods. When she has no choice but bread and jam, Frances learns how good other foods taste. 31 pp.

Carrot and Other Root Vegetables, The, M. Selsam. Wm. Morrow and Co., New York, 1971
Good pictorial account of how these vegetables grow. 48 pp.

Child Craft Series - The How and Why Library, Field Enterprises Corp., Chicago, 1972.
For primary grades, this series explains various aspects of life which a child encounters. Especially related to food and nutrition: Vol. 7, How We Get Things; Vol. 9, Holidays and Customs; Vol. 12, Look and Learn; Vol. 14, About Me. Colorful illustrations. Good for social studies and sciences.

Consumer Protection Labs, M. Berger. The John Day Co., New York, 1975.
From the Scientists At Work Series. Includes sections on government food labs, food processing and agricultural labs. Suggested readings include two views of the Food and Drug Administration. 127 pp.

Contours of Change, United States Department of Agriculture, 1970.
Includes the technological development of agriculture, the importance of the U. S. in world agriculture and possibilities for future research and development. 366 pp.

Corn Is Maize, Aliki. Thomas Y. Crowell Co., New York, 1976.
Describes simply and appealingly the history of corn and its importance throughout the world. 33 pp.

Creative Food Experiences for Children, M. T. Goodwin and G. Pollen. Center for Science in the Public Interest, Washington, D. C., 1974.
Contains nutrition information, activities, and recipes to implement nutrition education programs at the elementary level. 191 pp.

Diet for Living, J. Mayer. David McKay Co., Inc., New York, 1975.
Readable guide to basic nutrition, weight control, and consumer issues. 293 pp.

Dinner At Alberta's, R. Hoban. Thomas Y. Crowell Co., New York, 1975.
Delightful account of how Arthur Crocodile learns that using proper table manners can be enjoyable, especially when he can teach them to someone else. 36 pp.

Disadvantaged Children, Health, Nutrition and School Failure, H. G. Birch and J. D. Gussow. Harcourt, Brace and World, Inc., New York, 1970.
Thorough study of the effect of poverty on the intellectual potential of children. 322 pp.

Eating and Cooking Around the World, Fingers Before Forks, E. Berry. The John Day Co., New York, 1963.
Short readings with many pictures and facts on foods and eating customs of smaller, developing countries in Africa and Latin America. 96 pp.

Family Guide To Better Food and Better Health, The, R. Deutsch. Meredith Corp., Des Moines, 1971.
Thorough, practical approach to food and nutrition. Includes discussion of the basic nutrients; current controversies; sanitation; nutrient requirements at different stages in life. Provides a section on food composition tables and lists of recommended books. 277 pp.

Famine on the Wind, G. L. Carefoot and E. R. Spratt. Rand McNally and Co., Chicago, 1967.
Different approach to world food shortage and population growth. Relates past history of disastrous plant diseases to present battle against parasitic plant diseases. 231 pp.

Farm: An All-Color Activity Book, The, A. Grée and G. Grée. Little, Brown and Co., Boston, 1972.
Beautifully illustrated activity book with board games about foods from the farm. 27 pp.

Farmer and His Cows, The, L. Floethe. Charles Scribner and Sons, New York, 1957.
Compares traditional and modern methods of dairy farming. 32 pp.

Farming Around the World, L. Floethe and R. Floethe. Charles Scribner's Sons, New York, 1970.
Briefly describes major crops and methods of modern farming in various countries of Asia, Europe, and Africa. 36 pp.

Farms, R. W. Howard. Franklin Watts, Inc., New York, 1967.
Describes a farm and the life around a farm. Detailed account of old and new tools in agriculture. 64 pp.

Farms and Farmers in Art, H. Harkonen. Lerner Publications Co., Minneapolis, 1965.
Collection of paintings depicting agricultural scenes described according to period, content, and artist. 64 pp.

Farms and Farmers in an Urban Age, E. Higbee. The Twentieth Century Fund, New York, 1963.
Thorough description of farming in a modern, automated society which has undergone drastic political and social changes in the past sixty years. 183 pp.

Feeding the City, B. Tannenbaum and M. Stillman. McGraw-Hill Book Co., New York, 1971.
Exciting description of food marketing, storage, sanitation, food and drug laws, government grading, and consumer education. Includes short classroom experiments and interesting digressions on the development of food practices. 63 pp.

First Thanksgiving, The, L. Barksdale. Alfred A. Knopf, Inc., New York, 1968.
Delightful story of life in the early Plymouth settlement. 57 pp.

Flicka, Ricka, Dicka Go To Market, M. Lindman. Albert Whitman and Co., Chicago, 1958.
Story of how three girls grow and sell a variety of vegetables to earn enough money to buy bicycles. 25 pp.

Food and Life, G. Ames and R. Wyler. Creative Educational Society, Inc., Mankato, 1966.
Excellent source book with good illustrative photographs. Sections include: Energy, Growth and Nutrition - description of food, food needs, nutrients, digestion, and balanced diet; Great Food Species - history of food gathering, cultivation, and cultures; Soil Treasure - conservation and pollution; World of Plenty - animal and plant research, new sources of food. 144 pp.

Foodbook, The, J. Trager. Avon Books, New York, 1970.
Excellent account of food and eating habits throughout man's development. Includes an extensive bibliography. 578 pp.

Food: Fact and Folklore, A. Jenner. McClelland and Stewart, Ltd., Toronta, 1973.
Good collection of selected readings on food in relation to man's development. Each reading is followed by suggested activities or discussion questions. From Curriculum Resource Book Series. 98 pp.

Food for People, S. R. Riedman. Abelard-Schuman, New York, 1961.
Investigates nutrition through an historical review of man's discovery of food's effect on the human body. Surveys the world food problem and suggests new food sources. 190 pp.

Food From Farm To Home, W. Buehr. Wm. Morrow and Co., New York, 1970.
Good description of the history of the U. S. agriculture; thorough explanation of the production of grain, fruits, vegetables, poultry, and milk. 96 pp.

Food in History, R. Tannahill. Stein and Day Co., New York, 1973.
Describes the influence of food on man's history and social development. 448 pp.

Foods, M. M. Justin, et al. Houghton-Mifflin Co., Boston, 1973.
Comprehensive text on basic nutrition, preparation, purchasing, and preservation of foods. Suggested learning experiences are geared to home economics. 645 pp.

Fresh, Canned and Frozen, Food From Past To Future, W. Wise. Parents Magazine Press, New York, 1971.
Traces food gathering, distribution, and storage from ancient times to today. Good illustrations. From Stepping-Stone Collection. 64 pp.

From Seed To Jack-O'-Lantern, H. L. Johnson. Lothrop, Lee and Shepard Co., New York, 1974.
Black and white photographs show steps in the growth of a pumpkin. Includes instructions for carving, roasting seeds, and growing pumpkins indoors. 35 pp.

Fruitcake and Arsenic, J. Hemphill. Little, Brown and Co., Boston, 1962.
Simple account of the growth of the Food and Drug Administration. 144 pp.

Fruits We Eat, C. L. Fenton and H. Kitchen. The John Day Co., New York, 1961.
Explanation of plant structures; the origin, history, and cultivation of fruits. 123 pp.

Garden Sass. The Story of Vegetables, L. McDonald. Thomas Nelson, Inc., New York, 1971.
Extensive, interesting selection of information about vegetables. Describes their discovery and introduction in various countries. Explains the development of vegetables suited for new methods of canning and freezing. 191 pp.

Giant's Feast, The, M. Bolliger. Addison-Wesley Pub. Co., Inc., Reading, 1976.
Big Giant and Little Giant compete for king of the feast. Little Giant "wins" by planting an apple seed. 18 pp.

Good Life for More People, United States Department of Agriculture, 1971.
Focuses on meeting the needs of the growing population in the United States. 391 pp.

Great American Shopping Cart, The - How America Gets Its Food Today, A. Graham and F. Graham, Jr. Simon and Schuster, New York, 1969.
Describes all aspects of the food industry: agriculture, processing, marketing, and advertising. Includes suggested resources and glossary. 125 pp.

Great Big Enormous Turnip, The, A. Tolstoy. Franklin Watts, Inc., New York, 1968.
How an old man with the aid of his wife, grandaughter, dog, cat, and mouse pulls up an enormous turnip. 26 pp.

Great Nutrition Puzzle, The, D. L. Callahan and A. S. Payne. Charles Scribner's Sons, New York, 1956.
Relates the historical development of the science of nutrition in an interesting format. 189 pp.

Green Grass and White Milk, Aliki. Thomas Y. Crowell, New York, 1974.
Why is milk white when grass is green? A detailed account of steps in the production of milk. Includes recipes for making butter and yogurt. 33 pp.

Grocery Store Botany, J. Rahn. Atheneum Publishers, New York, 1974.
Simple plant anatomy and physiology taught be examining common fruits and vegetables. Chapters on roots, stems, leaves, flowers, fruits, seeds, and fungi illustrated with line drawings. Nutrients in plant foods and vegetarianism are briefly discussed. 54 pp.

Growing Food, D. J. Edwards. The John Day Co., New York, 1969.
Briefly describes how agriculture developed, the types of foods grown, how they are stored and preserved, and where certain crops are grown. Discusses nutrition. Includes a glossary. 48 pp.

Hamburgers - And Ice Cream for Dessert, E. Clymer. E. P. Dutton and Co., Inc., New York, 1975.
Bill and his family discover that there are other things that are good to eat besides hamburgers, mashed potatoes, peas, and ice cream. 44 pp.

History of Agriculture in Southern U. S. to 1860, Vol. I and Vol. II, L. C. Gray. Peter Smith Pub., Gloucester, 1958.
Excellent resource for a unit on the South prior to Civil War. 1086 pp.

How a Seed Grows, H. Jordan. Thomas Y. Crowell Co., New York, 1960.
For beginning independent readers: large print. Shows how to plant and care for bean seeds as a lesson in growing seeds. 34 pp.

How Do They Make It, G. Sullivan. The Westminster Press, Philadelphia, 1965.
Good resource for short reports in science or social studies. Topics include salt, frozen foods, carbonated beverages, vinegar, butter, shredded wheat, dehydrated foods, beet sugar, bread, and yogurt. Each chapter is devoted to the traditions surrounding the production and the use of common items. Illustrated with period prints, charts, and photographs. 140 pp.

How Man Provides, B. P. Boucher. Home Library Press, New York, 1963.
Excellent introduction to economics and the division of labor. Chapter describes types of agriculture, market places, and fishing cultures. 56 pp.

How To Grow a Jelly Glass Farm, K. Mandry and J. Toto. Pantheon Books, New York, 1974.
Whimsical directions for growing plants indoors, inexpensively. 28 pp.

How To Make Possom's Honey Bread, C. Stevens. Seabury Press, New York, 1975.
Possum shows his friends how to make honey bread. Recipe included. 40 pp.

Hunger U.S.A., Beacon Press, Boston, 1968.
Report of the Citizen's Board of Inquiry into Hunger and Malnutrition in the United States. 96 pp.

Hungry Car, The, R. Willis and I. Willis. Children's Press, Chicago, 1960.
Rosie, a restaurant owner, neglects his car. A good comparison of the car's need for fuel and people's need for food. 41 pp.

If We Had Ham, We Could Have Ham and Eggs...If We Had Eggs, Food Research and Action Center, New York, 1972.
Excellent report of the national school breakfast program. 145 pp.

Introduction To Nutrition, H. Fleck. The Macmillan Co., New York, 1971.
College text including basic nutrition and factors influencing the nutritional status of individuals. Good supplemental material on food facts and fallacies, snacks, and diet modifications. 503 pp

Introductory Nutrition, H. A. Guthrie. The C. V. Mosby Co., Saint Louis, 1975.
Comprehensive introductory college text. Discusses nutrients, food needs throughout life, food faddism, and international nutrition concerns. Includes glossary, RDA growth charts, food composition table, and additional resources. Programmed instruction book accompanies text. 576 pp.

Learning Nutrition Through Discovery, B. Fry. Department of Human Nutrition and Food, New York State College of Human Ecology, Cornell University, Ithaca, 1973.
Teacher's guide for nutrition education activities for elementary grades emphasizing food experiences and discovery learning. List of resources included. 112 pp.

Learning Science Through Cooking, B. Davis. Sterling Publishing Co., Inc., New York, 1964.
Presents a scientific approach to cooking, integrating food chemistry and nutrition as the basis of food analysis. 80 pp.

Let Them Eat Promises, The Politics of Human Hunger, N. Kotz. Prentice-Hall, Inc., Englewood Cliffs, 1969.
Relates the political history of hunger in the United States. 272 pp.

Let's Travel series, E. D. Geis. Children's Press, Inc., Chicago, 1965.
Excellent resource books describing 20 countries and regions of the world. Each book includes material on the foods and methods of farming.

Lifeline of America, Development of the Food Industry, The, E. C. Hampe, Jr. and M. Wittenberg. McGraw-Hill Book Co., New York, 1964.
Great resource for the history of agriculture and food processing in the U. S. Transportation, distribution, and marketing are discussed. Includes bibliography. 390 pp.

Living Nutrition, F. Stare and M. McWilliams. John Wiley and Sons, Inc., New York, 1973.
College text emphasizing the socio-psychological aspects of nutrition. 476 pp.

Look At a Calf, D. Wright. Random House, New York, 1974.
The life of a new born calf, a cow and a bull on a dairy farm shown in an appealing, realistic way. Full page photographs and a simple text. 38 pp.

McBroom's Ear, S. Fleischman. W. W. Morton and Co., Inc., New York, 1969.
Tall tale about McBroom's amazing one acre farm and his battle to save his huge prize-winning ear of corn from grasshoppers. 45 pp.

Microbes at Work, M. Selsam. Wm. Morrow and Co., New York, 1953.
Describes bacteria, mold, and yeast. Includes simple experiments with foods. Good illustrations. 95 pp.

Mr. Charlie's Farm, E. T. Hurd and C. Hurd. E. M. Hale and Co., Eau Claire, 1964.
Describes life on a family farm. 29 pp.

Mushrooms for Market, R. J. Yerkovich. Follet Pub., Co., New York, 1968.
Photographs illustrate a variety of mushrooms; their cultivation, harvesting, processing, and marketing. Mentions agricultural research on mushrooms. 64 pp.

My Plant, H. H. Wong and M. F. Vessel. Addison-Wesley Publishing Co., Inc., Reading, 1976.
Selection from Science Series for the Young. Jan and Ramon discover how to find and grow seeds. They experiment with water and light. 31 pp.

Nobody Plays With a Cabbage, M. DeJong. Harper and Row,Pub., New York, 1962.
Jim Jordan plants a garden. After much effort, various mishaps cause the loss of all of his tender sprouts - except for one cabbage. The story contains an account of natural pest control which protects the cabbage. 51 pp.

Nutrient Requirements in Adolescence, J. I. McKigney and H. N. Munro, eds. MIT Press, Cambridge, 1975.
Articles on the scientific aspects of nutrition in adolescence. 365 pp.

Nutrition Activity Guide, Cooperative Extension Service, University of Massachusetts, Stockbridge Hall, Amherst, 1972.
Games, puzzles, skits, and other activities teach about the basic four food groups, dental health, breakfast, and other topics. 117 pp.

Nutrition Factor, The, A. Berg. The Brookings Institute, Washington, D.C., 1973.
Study of world malnutrition as an obstacle to physical and economic development; suggests solutions to the problem. 290 pp.

Nutrition In Action, E. A. Martin. Holt, Rinehart, and Winston, Inc., New York, 1971.
Good introductory college text for students with limited scientific background. 406 pp.

Nutrition Labeling - How It Can Work for You, R. M. Deutsch. National Nutrition Consortium, Inc., Bethesda, 1975.
Detailed discussion of nutrition labeling with special attention to its use as a tool in nutrition education. 134 pp.

Nutrition Science and You, O. Mickelson. McGraw-Hill Book Co., New York, 1964.
Interesting presentation of nutrients in food; the growth and development of the body. 127 pp.

Nutrition Scoreboard, Center for Science in the Public Interest, Washington, D.C., 1975.
Discusses the quality of the American food supply. Evaluates food according to scoreboard criterion. 102 pp.

Nuts Among the Berries, The, R. Deutsch. Ballantine Books, New York, 1968.
Delightful commentary on food quacks and quackery. Exposes many advertising gimmicks. 320 pp.

Omniverous Ape, The, L. Watson. Coward, McCann and Geoghehan, Inc., New York, 1971.
A zoologist's interpretation of the development of man's eating habits in relation to animal instincts. 222 pp.

Oranges, J. McPhee. Farrar, Straus and Giroux, New York, 1967.
Describes the history and processing of oranges. 149 pp.

Oranges; All About Them, A. Silverstein and V. B. Silverstein. Prentice-Hall, Inc., Englewood Cliffs, 1975.
Selection from Fruits and Vegetables Series. Discusses history and legends of the orange; describes the cultivation and uses. Includes experiments, recipes, and games. 90 pp.

Our Wonderful Earth, H. Townsend. Allyn and Bacon, Inc., Boston, 1956.
Story of this planets' development. Includes a brief section on plants and animals used as food in different countries. 152 pp.

Pancakes, Pancakes!, E. Carle. Pantheon Books, New York, 1975.
Jack helps his mother make pancakes and learns how we get wheat, eggs, milk, and butter. Brightly illustrated. 28 pp.

Pancakes - Paris, C. H. Bishop. The Viking Press, New York, 1963.
Post WW II story about a young French boy's gift of Aunt Jemima pancake mix and his experiences preparing them as a surprise for his mother. 62 pp.

Peanut, M. Selsam. Wm. Morrow and Co., New York, 1969.
Describes how peanuts are grown and harvested. Provides information about the history and use of the peanut. Good illustrations. 47 pp.

Plants We Eat, The, M. Selsam. Wm. Morrow and Co., New York, 1955.
Historical and traditional aspects of plants we eat in the form of root, stem, leaf, flower, fruit, and grain. Explains plant structures and growth. Good ideas for classroom experiments. 125 pp.

Plants We Live On, C. Fenton and H. Kitchen. The John Day Co., New York, 1971.
Revised and enlarged edition of Plants That Feed Us. Describes cultivation of food; explains plant breeding. Suggests additional references. 128 pp.

Play With Seeds, M. Selsam. Wm. Morrow and Co., New York, 1957.
Excellent introduction to a science unit on growing seeds. Includes a chapter on edible seeds. 96 pp.

Potatoes: All About Them, A. Silverstein and V. B. Silverstein. Prentice-Hall, Inc. Englewood Cliffs, 1976.
Describes the history, cultivation, and uses of potatoes. Suggests experiments, activities, and recipes. 118 pp.

Red-Flannel Hash and Shoofly Pie, L. Perl. The World Publishing Co., New York, 1965.
Discusses the influence of American historical events on the development of regional cuisines. Recognizes contributions of the Indians. Recipes included. 288 pp.

Riddle of Seeds, The, W. Hammond. Coward, McCann and Geoghehan, Inc., New York, 1966.
Primary science book on seeds and their importance to man. Includes experiments and projects. Excellent photographs. 63 pp.

Riddle of Teeth, The, W. G. Hammond. Coward, McCann and Geoghehan, Inc., New York, 1971.
Explains the development, growth, and maintenance of healthy teeth. 58 pp.

Roots Are Food Finders, F. M. Branley. Thomas Y. Crowell Co., New York, 1975.
Simple explanation of root functions. Many appealing illustrations. 33 pp.

School Lunch, The, M. Cronan. Chas. A. Bennett Co., Inc., Peoria, 1962.
Discusses the history and working mechanisms of the school lunch program. 512 pp.

School Lunchroom, The, B. Bard. John Wiley and Sons, Inc., New York, 1968.
Informative account of the school lunch program; its history, successes, and shortcomings. 190 pp.

Science Experiments You Can Eat. V. Cobb. J. B. Lippincott Co., New York, 1972.
Excellent collection of simple experiments using foods. Demonstrates solutions, colloids, microbes, and enzymes. Interesting sections on the Plants We Eat and Kitchen Chemistry. 127 pp.

Sea's Harvest, The, J. E. Brown. Dodd, Mead and Co., New York, 1975.
Describes the history of fishing and farming the sea. Discusses the important future of aquaculture. 96 pp.

Second Greatest Invention, The, E. Clymer. Holt, Rinehart and Winston, New York, 1964.
Excellent resource on agricultural development in ancient civilization. Final chapters compare cultivated foods with wild strains. 117 pp.

Seed, The, A. Cameron. Pantheon Books, New York, 1975.
Fairy tale dramatization of the sprouting of a seed. Whimsical illustrations. 24 pp

Slumps, Grunts, and Snickerdoodles - What Colonial America Ate and Why, L. Perl. The Seabury Press, New York, 1975.
Describes life and customs in the original colonies as reflected in the foods harvested and prepared. Includes 13 authentic recipes. 125 pp.

Soybeans: The Wonder Beans, L. S. Kenworthy and L. Jaeger. Julian Messner, New York, 1976.
Introduces the soybean and its many uses. Includes soybean protein discussion. 64 pp.

Stone Soup, M. Brown. Charles Scribner's Sons, New York, 1947.
Charming, folk tale for young children. Peasants "magically" make a feast from stones and water. 48 pp.

Story of Corn, The, P. Limburg. Julian Messner, New York, 1971.
Describes history, meanings, cultivation, and uses of corn. 96 pp.

Story of Grains, The, (Wheat, Corn, and Rice), P. Parish. Chas. E. Merrill Books, Inc., Columbus, 1965.
Historical account of the use of grains. Describes different grain cultures, comparing and contrasting farming methods. 61 pp.

Story of Microbes, The, A. Schatz and S. R. Riedman. Harper and Row, Pub., New York, 1952.
Chapters explain how microbes effect the food we eat. 172 pp.

Strawberry Girl, L. Lenski. J. B. Lippincott Co., New York, 1945.
Excellent story of life in Florida's "frontier" in the early 1900's. Good description of subsistence farming in the U. S. One chapter describes grinding sugar cane. 94 pp.

Their Daily Bread, Committee on School Lunch Participation. McNelley-Rudd Printing Service, Inc., Atlanta, 1968.
Excellent discussion of a national school lunch program study. 135 pp.

This Hungry World, E. S. Helman. Lothrop, Lee and Shepard, New York, 1970.
Extensive, realistic approach to the problem of world hunger including the U. S. Offers some hope in its explanation of the agencies devoted to feeding the world. Provides list of suggested books for students and adults. 160 pp.

Three Stalks of Corn, L. Politi. Charles Scribner's Sons, New York, 1976.
Angelica learns from her grandmother why corn is so precious to Mexicans. Mrs. Corrales comes to school to teach Angelica's class how to make tacos and enchiladas. Recipes included. 25 pp.

Tomato and Other Fruit Vegetables, The, M. Selsam. Wm. Morrow and Co., New York, 1970.
Full page, mostly color photographs of fruits and vegetables. Describes the structure and growth of plants. Good additional resources for a science class. 47 pp.

Turkeys, Pilgrims and Indian Corn, E. Barth. The Seabury Press, New York, 1975.
Describes the "traditional" Thanksgiving festivals. Traces the origin of harvest festivals to ancient celebrations. Includes suggestions for Thanksgiving poems and stories. 96 pp.

Using Foods, J. Freed. The Teacher Center, Inc., New Haven, 1974.
Collection of recipes, games, experiments, and activities using food. Developed by teachers of primary grades. 87 pp.

Vegetables, B. Beck. Franklin Watts, Inc., New York, 1970.
Defines the term vegetable. Describes members of 10 vegetable families, their history and cultivation. 61 pp.

Vegetables From Stems and Leaves, M. Selsam. Wm. Morrow and Co., New York, 1972.
Explains the cultivation and growth of twelve vegetables. Good photography. 47 pp.

Very Hungry Caterpillar and Other Stories, The, New York State Education Department, Division of Health and Drug Education Services, Albany, 1975.
Collection of annotations of books about food. 21 pp.

Watch Out For the Chicken Feet in Your Soup, T. dePaola. Prentice-Hall, Inc., Englewood Cliffs, 1974.
Humorous account of a visit to Joey's Italian grandmother's house where Joey and his friend learn about foods from the old country and how to make bread dolls. Includes grandmother's recipe for bread dolls. 32 pp.

Weather Changes Man, The, B. Bova. Addison-Wesley Publishing Co., Inc.. Reading, 1974.
Describes how weather has influenced the development of man. Includes section on agriculture and climate. 140 pp.

What Happens To a Hamburger, P. Showers. Thomas Y. Crowell Co., New York, 1970.
Explains how hamburgers and food are turned into bones, muscles, and energy. Includes simple experiments. 33 pp.

What We Eat; The Origins and Travels of Foods Round the World, L. S. Johnson. Rand McNally, New York, 1969.
Relates the migration of foods from one country to another. Includes the influence of the nation's economy on foods, culture, and eating habits. 172 pp.

World of Rice, The, M. J. Boesch. E. P. Dutton and Co., Inc., New York, 1967.
Exhaustive description of the history and methods of rice cultivation. Discusses various rice cultures; the role of rice in diet and disease. 160 pp.

COOKBOOKS (CB)

Around the World Cookbook for Young People, M. O. Knopf. Alfred A. Knopf, Inc., New York, 1966.
Excellent collection of recipes from various countries. Each section is introduced by a penpal letter from children native to the country being discussed. Glossary. 163 pp.

Cookbook of the United Nations, The, B. Kraus. Simon and Schuster, New York, 1970.
Contains 350 recipes from the 125 member nations of the United Nations. Each heading describes briefly outstanding characteristics of the country. 128 pp.

Good for Me Cookbook, The, K. B. Croft. R and E Research Associates, San Francisco, 1971.
Collection of easy recipes using healthful foods. Suggests ways children may participate. Good ideas for tasting parties. Stresses "health foods" such as carob and honey. 70 pp.

How To Make Elephant Bread, K. Mandry and J. Toto. Pantheon Books, New York, 1971.
Provides imaginative snack ideas for young children that are nutritious and easy to prepare. Creative concoctions should lead to lively discussions: Jungle Juice, Barnyard Hero, and Bumbleberry Shake. 30 pp.

Kids Are Natural Cooks, Parents Nursery School, Cambridge, 1972.
Excellent guidelines for parents and teachers to use with youngsters in preparing foods. Stresses natural foods. 102 pp.

Kids Cooking, A First Cookbook for Children, E. Paul and A. Hawkins. Doubleday & Co., Inc. New York, 1970.
Presents fun recipes in a simple, organized manner. Includes mealtime dishes, snacks, and regional U. S. foods. Can be used with limited cooking facilities; incorporates many convenience foods. 128 pp.

Let's Make Soup, H. L. Johnson. Lothrop, Lee and Shepard Company, New York, 1976.
Step-by-step directions for making old-fashioned beef and vegetable soup. Illustrated with black and white photographs of children cooking. 27 pp.

Lot's of Fun To Cook, L. Martin. William Collins and World Publishing Co., Inc., Cleveland, 1974.
Good color, pictorial recipes for creative vegetable, fruit and meat dishes. 29 pp.

Many Hands Cooking, U. S. Committee for UNICEF, New York, 1974.
Colorful cookbook of recipes from more than 40 countries coded for level of difficulty. 64 pp.

Munchy, Crunchy, Healthy Kid's Snack Book, The, R. Abisch and B. Kaplan. Walker and Co., New York, 1976.
Guide to No-cook snacks emphasizing fruits and vegetables. Interspersed with food riddles. 96 pp.

Storybook Cookbook, The, C. MacGregor. Doubleday and Co., Inc., Garden City, 1967.
Unusual recipes ("Heidi's Toasted Cheese Sandwich") introduced by excerpts from children's literature. 96 pp.

Teach Me To Cook, A. D. Morton. Hart Pub. Co., New York, 1960.
Provides guidelines for safety rules, kitchen equipment, recipes, and menus in a simple-to-read manner. 127 pp.

FILMS (F)

AIMS Instructional Media Services, Inc.
P. O. Box 1010
Hollywood, California 90028
Food Preservation. Excellent primary presentation of canning, drying, dehydration, refrigeration, and freezing. Shows the operation of a commercial pie bakery. Emphasizes men and machines. Includes a review. Color, 11 minutes.

Tomatoes - From Seed to Table. Primary level film showing how tomatoes are grown, harveste , and processed for canned tomatoes, tomato sauce, and catsup. Study guide includes vocabulary and additional activities. Color, 10 1/2 minutes.

Alfred Higgins Productions
9100 Sunset Boulevard
Los Angeles, California 90069

Eating on the Run. Basic nutrition facts stressing the importance of breakfast and healthful snacks. Shows how to prepare these items quickly and how to select food in fast food restaurants for better nutrition. Color, 15 minutes.

A. V. Corporation
2518 North Boulevard
Houston, Texas 77006

Trigger Foods. (From series Prevention and Control of Dental Disease.) Simplified animated diagrams showing carbohydrates as corrosive acids. Excellent for dental unit. Warns about sticky, slow dissolving foods; suggests nutritious snack foods. Color, 7 minutes.

Bailey Films
6509 DeLongpre Avenue
Hollywood, California 90028

Food From the Sea. Brief view of former tuna fishing practices. Explains modern methods of purse seining, sanitation, and temperature control. Describes tuna processing. Teacher's guide has vocabulary, additional suggested reading, activities, and related films. Color, 11 minutes.

Bailey Films Associates
11559 Santa Monica Boulevard
Los Angeles, California 90025

Economic Geography - Comparing Two Nations. Excellent comparison of industrial and traditional countries. Basic economic topics include Products (single crop vs. diversified economy); Labor (manual vs. industrial); Market (insecurity vs. stability). Color, 15 minutes.

Food for the City - Produce. Shows mechanized carrot farm with freezing and fresh packaging. Explains basic economics of buying food to pay for growing, processing, and marketing. Includes a review. Color, 12 minutes.

Food for the City - Wheat & Flour. Excellent presentation of moderate-sized wheat farm; growing, milling, and baking wheat. Color, 11 minutes.

Bill Snyder Films, Inc.
P. O. Box 2784
Fargo, North Dakota 58102

American Farming, Yesterday & Today. Introduction presents frontier methods of farming emphasizing animal and manual labor. Traces the development of agricultural machinery. Color, 13 minutes.

Charles Cahill and Associates, Inc.
P. O. Box 1010
Hollywood, California 90028

Health - Food and Nutrition. At a supermarket a mother and two children select foods from the four basic groups. At the store cartoon characters describe nutrients. Reviews functions of the food groups. Color, 10 minutes.

Churchill Films
662 North Robertson Boulevard
Los Angeles, California 90069

Soopergoop. Humorous, animated account of the making of a T.V. commercial for breakfast cereal. Encourages children to question advertising tactics. Color, 13 minutes.

Coronet Films
65 East South Water Street
Coronet Building
Chicago, Illinois 60601

Foods Around the World. Shows food producing regions of the world. Briefly covers methods of food preservation. Color, 11 minutes.

Good Eating Habits. Shows difference in table manners around the world and within the U.S. Contrasts proper manners to those of zoo animals. Color, 11 minutes.

Learning About Fruits We Eat. Defines fruit botanically. Describes development of a fruit from a flower. Shows fruits growing on trees, vines, and bushes. Color, 11 minutes.

Milk and Milk Products. Excellent elementary explanation of processing whole milk, butter, ice cream, evaporated milk, cheese, buttermilk, yogurt, and dry milk. Reinforces vocabulary; includes a review. Color, 13 1/2 minutes.

Pioneer Living - The Farm. (From Pioneer Living Series.) Filmed at Black Creek restored village, Toronto. Follows the routine of a farmer and his son: plowing and harrowing the land, growing crops of wheat and flax, harvesting and processing wheat. Introduces the mill and miller as an expansion of the village economy. Excellent display of period tools and equipment. Color, 11 minutes.

Pioneer Living - Preparing Foods. (From Pioneer Living Series.) Relates the duties of maintaining food supply: smoking hams, preparing sausage, paring and drying apples, making sauerkraut, drying spices, churning butter, making bread, and tapping trees for maple sugar. Excellent display and use of period tools. Color, 11 minutes.

Rice in Today's World. Compares rice producing regions of the world. Concentrates on the Thailand culture. Color, 10 minutes.

Why Eat Our Vegetables. Classroom teacher uses the story of a shipwrecked family to show need for vegetables. Students name different categories - leaves, stems, roots, and seeds. Color, 11 minutes.

Encyclopedia Britannica Educational Corporation
425 North Michigan Avenue
Chicago, Illinois 60611

Autumn on the Farm. Joan and Jerry pick apples, grapes, and nuts. Their father harvests corn and pumpkins. They see pheasants, ducks, and turkeys. Color, 11 minutes

House of Man - Part II (Our Crowded Environment). Traces human and technological progress since 1900; today's problems of over-population, food shortages, and pollution. Color, 11 minutes.

Most Important Person, The: Foods Around Us. "Bird" learns that food comes in different forms: vegetables are roots, leaves, stems; cheese comes from milk; tomato juice comes from tomatoes. Entertaining and lively, animated presentation for preschoolers. Color, 4 minutes.

Most Important Person, The: Have a Snack! "Fumble" and "Hairy" learn foods that make food snacks. Fruits and vegetables are emphasized. Color, 4 minutes.

Most Important Person, The: What's for Breakfast? "Bird" learns that eating breakfast is a way to get energy in the morning and that many different foods provide energy. Color, 4 minutes.

Film Associates of California
11554 Santa Monica Boulevard
Los Angeles, California 90025

Behind the Scenes at the Supermarket. A young boy spends a day at his father's supermarket. Shows delivery and cleaning of produce, meat cutting, stocking shelves, and record keeping. Includes a review. Color, 10 minutes.

Food of Southeast Asia. Describes the main foods of S. E. Asia (fish, rice, and vegetables) and how they contribute to the economy. Good elementary explanation of how these foods are grown. Color, 18 minutes.

Food and Drug Administration
585 Commercial Street
Boston, MA 02109

Read the Label, Set a Better Table. Entertaining, lively, animated introduction to nutrient sources and functions; nutrient labeling and its practical uses. Color, 14 minutes.

Henk Newenhouse, Inc.
1825 Willow Road
Northfield, Illinois 60093

Lunchroom Etiquette. Shows children during different phases of eating a meal at school. Concepts include: sanitation, consideration for others, care of money, and cleaning up. Color, 9 minutes.

Holt, Rinehart and Winston, Inc.
383 Madison Avenue
New York, New York 10017

Japan's Food from Land and Sea. Describes the development of farm technology in Japan. Shows contour farming; the use of chemicals, plastics, and electric heat to aid growth; and sea farming for fish and sea weed. Color, 18 minutes.

Kleinberg Films
3890 Edgeview Drive
Pasadena, California 91107

Food from the Desert. Describes how the desert areas can produce crops. Shows how the desert is cleared; how crops are grown, packed, and transported to markets. Clear narration. Reviews steps. Color, 12 1/2 minutes.

Learning Corporation of America
4613 Stearns Hill Road
Waltham, MA 02154

Food - The Story of the Peanut Butter Sandwich. Entertaining presentation of the development of peanut butter. Shows growing and harvesting of peanuts. Mentions individual food habits. Color, 15 minutes.

People Soup. Entertaining discussion piece written and directed by Alan Arkin. Describes a day in the life of two young boys who concoct a magic serum from every type of food imaginable. Introduces a number of food items. Color, 13 minutes.

Maine Department of Agriculture
Publicity Department
State Office Building
Augusta, Maine 04330

Potato Eaters, The. Pictorial representation of the history of potatoes. Traces the cultivation of potatoes from the primitive Peruvian culture, through the Irish heritage to the U. S. market. Describes growing and marketing potatoes today. Color, 14 minutes.

Massachusetts Dental Society
Suite 4318
The Prudential Center
Boston, MA 02199

Munchers, The: A Fable. Animated clay figures representing teeth, plaque, bacteria, floss, and brush emphasize a balanced diet and orally safe snacks. Highly entertaining and informative. Color, 10 minutes.

Massachusetts Petroleum Council
15 Court Square
Boston, MA 02108

Man and His Land. Animated presentation tracing man's search for food from his hunting and gathering age, through the Dark Ages; the discovery and expansion of America. Cites the oil industry as the fulcrum between supply and demand. Color, 28 minutes.

McGraw-Hill Text Films
330 West 42nd Street
New York, New York 10018

Agricultural Revolution, The: Man as Food Producer. Focuses on the anthropological significance of agriculture, its contribution to the development of villages and different skills. Compares primitive traditions with those of Puerto Rico. Color, 20 minutes.

Cities and Shopping. Discusses the availability of food in a supermarket. Describes dairy operation, marketing from wholesaler to retailer, and different types of products. Color, 8 minutes.

Rice Farmer of Japan, A. Detailed description of rice farming in Japan. Includes a review. Color, 14 minutes.

Modern Talking Picture Service
2323 New Hyde Park Road
New Hyde Park, New York 11040

Doing Great Things. Lively presentation of the need to eat properly. Shows active sports and involvement. Concentrates on the importance of proper nutrition for the astronaut. Color, 15 minutes.

National Film Board of Canada
680 Fifth Avenue
Suite 819
New York, New York 10019

Stanley Takes a Trip. Cartoon animals help Stanley discover the foods he needs to be healthy and active. Together they visit a cow, an orchard, a truck farm, a grain field, and a butcher shop. Color, 10 minutes.

New England Dairy and Food Council
1034 Commonwealth Avenue
Boston, MA 02215

Big Dinner Table, The. Features children from different cultures enjoying a variety of food from the Basic Four Food Groups. Color, 12 minutes.

Food, Energy, and You. Animated scenes show the basic process by which plants store energy via the process of photosynthesis as well as the human mechanisms which release and use energy from food. Color, 20 minutes.

Food for a Modern World. Excellent film depicting history and differences in agriculture throughout the world. Older people explain food industry at the turn of the century. Color, 21 minutes.

How a Hamburger Turns Into You. A 12-year old boy eats a hamburger and learns how he uses protein. Traces metabolism of protein from digestion through resynthesis in cells. Excellent visual of DNA production. Color, 20 minutes.

Vitamins From Food. Reenactment of the stories of the discovery of vitamins, and an animation of the coenzyme function in metabolism. Color, 18 minutes.

What's Good To Eat. The Basic Four Food Groups are the focus of this film where a boy learns a way to get his needed nutrients. Shows how the body uses the nutrients. Color, 18 minutes.

Oxford Films
1136 LasPalmes Avenue
Los Angeles, California 90028

Trade. Traces the route tomatoes take from grower to consumer. Shows how each step influences price of the tomato. Color, 9 1/2 minutes.

Sunkist Growers, Inc.
Department 72-12
P. O. Box 7888
Valley Annex
Van Nuys, California 91409

Real Talking Singing Action Movie About Nutrition, The. The junior high scene provides credible background for some fun facts about wise food choices. Beautiful presentation of a wide variety of foods. Color, 14 minutes.

Weston Woods
Weston, Connecticut 06980

Blueberries for Sal. Charming film version of McCloskey's classic story for young children. Little Sal and her mother go berrying and meet a mother bear and her cub on Blueberry Hill. Color, 9 minutes.

Stone Soup. Adapted from Brown's folk tale for young children. Peasants "magically" make a feast from stones and water. Color, 11 minutes.

FILMSTRIPS and SLIDES (FS)

Crest Professional Services Division
Proctor & Gamble
Educational Services
Cincinnati, Ohio 45201

Protect Your Teeth Against the Invisible Invaders. Entertaining animated introduction to dental health unit for primary grades. Dentist and hygienist explain the three major steps to maintaining healthy teeth. Teacher guide includes suggested activities and points of discussion. Includes record. 73 frames, color, 46 minutes.

Department of Communication Arts
Visual Communication Office
412 Roberts Hall
Cornell University
Ithaca, New York 14850

Natural Foods: Good, Bad, Different? Consumer's guide to health foods, natural foods, organic foods. Includes cassette. 29 slides, color, 18 minutes.

Polished Apple
3742 Seahorn Drive
Malibu, California 90265

Break the Fast. Six year old Tommy and his family learn to prepare uncommon breakfast foods. 45 frames, color, 7 minutes.

KITS, ACTIVITY PIECES, and MISCELLANEOUS (K)

Action for Childrens Television

Nutrition Survival Kit. Excellent folder to share with parents, suggesting nutritious snacks, puzzles, and games. Kindergarten-Grade 2. 4 pp.

American School Food Service Association

Activity Fun. Collection of word puzzles and games featuring foods. Kindergarten-Grade 6. 20 pp.

Cereal Institute, Inc.

Alexander's Breakfast Secret. Filmstrips, record, and accompanying activity pieces describe breakfast sounds and foods. It's Breakfast Time! activity folder provides additional materials. Kindergarten-Grade 2.

Project A.M. Filmstrips, worksheets, and record discuss the importance of breakfast and the making of cereals. Cereals - A Food for Today supplies additional activities for social studies and consumer education units. Grades 4-6.

Colgate-Palmolive Company

Dental Health Education Program. A dental health kit which includes a record, filmstrip, teacher's guide, disclosure tablets, and student flyers. Kindergarten-Grade 4.

Creative Teaching Press, Inc.

Classroom Cookery. Comprehensive packet of more than 50 recipes, information for organizing a cooking center, discussion points, and ways of integrating cooking into the curriculum. 58 pp.

Del Monte Kitchens

Can Crafts Kit. Arts and crafts activities using cans. Suggests using cans for teaching measurements. Kindergarten-Grade 3.

Family Circle

Nutrition Awareness Kit. Includes 12 vibrant posters of the foods of many cultures, some with bilingual captions. Kindergarten-Grade 6.

MacMillan Publishing Co., Inc.

At the Supermarket. Full color wall panel depicts the operation of a supermarket. Includes materials for discussion and role-playing. Kindergarten-Grade 3.

Massachusetts Department of Education

Bureau Activity Kit. Series of suggested nutrition education activities in lesson plan form. Includes generalizations, behavioral objectives, materials, and procedures. Kindergarten-Grade 6.

Food and Man. Kit utilizing basic concepts in social science to emphasize the importance of nutrition. Includes scope and sequence chart showing classroom and cafeteria activities. Lesson plans and resources are included for each activity. Kindergarten-Grade 6.

McDonald's Action Packs

McDonald's Nutrition Action Packs. Comprehensive activity packet providing masters and teacher's guide with basic nutrition information, suggested activities, and resources. Includes excellent weight control unit. Kindergarten-Grade 3.

Milton Bradley

Vegetables and Fruits. Poster cards depicting a variety of fruits and vegetables. Teacher guide includes discussion questions and suggested activities. Kindergarten-Grade 3.

National Livestock and Meat Board

Primary Grade Nutrition Education Kit. Teacher's guide suggests ways to integrate nutrition into the curriculum. Contains colorful activity pieces for math and reading. Kindergarten-Grade 2.

New England Dairy and Food Council

Comparison Cards. Set of 50 cards (11 x 8 1/2). Colorful bar graphs show major nutrient values contained in selected items.

Food Models. Provides 146 full color photographic, life-sized models, with nutritional information on the back. Includes teacher's guide. All Grades.

Fun With Food. Nutrition education projects and recipes for young children. Kindergarten-Grade 1.

Great Grow Along, The - A Tail of Two Rats and You. Complete learning packet including multi-media materials guides students through a five-week animal feeding project. Two laboratory rats are delivered to the school. Grades 4-6.

Milk From Farm to Family. Flow chart shows the production, processing, and distribution of milk. Grades 4-6.

Model Cow. Vinyl plastic scale reproduction of a dairy cow. Grades 3-4.

Model Farm. Wood-carved animals, farm equipment, and barn help children learn about milking and other farm activities. Grades 3-4.

Toothtown, U.S.A. Dental health packet features a western motif with characters such as Holey Molar and Ike Incisor. Includes leader guide, filmstrip, cassette, chart, posters, and booklets. Grades 3-4.

Urban Panorama. Full color wall panel depicting a city. Includes 16 black and white sketches, record, and teacher's guide. Give the child an overall picture of the city. Kindergarten-Grade 2.

We All Like Milk. Twelve color study prints of mammals with teacher/leader guide on back of each print. Kindergarten-Grade 3.

What We Do Day By Day. Twelve color photographs depicting health practices for children with teacher/leader guide on back of each print. Represent children of various ethnic backgrounds and economic levels. Kindergarten-Grade 3.

Sunkist Growers, Inc.

California - Arizona Citrus Industry. Describes history of citrus harvesting and marketing in this region. Grades 2-4.

Flannelboard Stories. Four vivid stories incorporate information on nutrition, snacks, and ecology. Kindergarten-Grade 3.

UNICEF

Lingo. Game played like Bingo uses names of nutritious foods in English, French, and Spanish. Grades 1-6.

University of Hawaii Cooperative Extension Service

Activities That Teach Nutrition. Good collection of individual and group activities such as games, songs, and puzzles. Kindergarten-Grade 6.

PAMPHLETS (PA)

American Dental Association

Diet and Dental Health. Explains the role of diet in dental disease. Excellent teacher reference. 10 pp.

American Dietetic Association

Understanding Food Patterns in the U.S.A. Describes ethnic food patterns in the U. S. 16 pp.

American Home Economics Assocaition

Family Holidays Around the World. Entertaining, informative accounts of feasts, and customs of families of the world. Includes recipes. 80 pp. Grades 5-6.

Florida Citrus Commission

Every Day We Get Up. Introduces young children to good breakfast foods. Includes drawing and coloring sections. 4 pp. Kindergarten-Grade 2.

Have a Nice Day. Discusses the importance of a good breakfast. 4 pp. Grades 4-6.

Let's Learn About Breakfast. Illustrates good grooming and good breakfast habits. 4 pp. Grades 1-3.

Why Do We Need Vitamin C? Explains the importance and discovery of citrus fruit as a source of Vitamin C. 18 pp. Grades 3-4.

General Foods

Protein and Breakfast, More Important Than You May Think. Good explanation of the importance of breakfast, and digestion. 5 pp. Teacher.

General Mills

What Should the Kids Really Eat? Simple guide to feeding 1-6 year olds. Discusses introduction of new foods, snacking, food likes and dislikes. 6 pp. Parent, teacher.

Green Giant Company

How To Be Polite to Giants (and People). Excellent introduction to courteous behavior. 21 pp. Kindergarten-Grade 1.

Interharvest, Inc.

Put Munch in Their Menu. Imaginative suggestions for serving fruits and vegetables to young children. 27 pp. Parent, teacher.

New England Dairy and Food Council

Animals That Give People Milk. Shows milk producing animals and the importance of milk. 28 pp. Grades 5-6.

Great Vitamin Mystery, The. Historical tales of intrigue and adventure that relate the discovery of five important vitamins. The roles of all nutrients are considered. Through a series of food experiments, students are encouraged to become food detectives. Grades 3-4.

How Your Body Uses Food. Vividly illustrated text describes easy experiments to show how the body uses food. 28 pp. Grades 5-6.

Ice Cream for You and Me. Shows how ice cream is made commercially. Includes simple experiments demonstrating the properties of ice cream. 24 pp. Kindergarten-Grade 3.

Let's Take Milk Apart. Illustrated student handbook contains a set of food experiments designed to examine the components of milk. Has reference material about dairy products and the nutrients in milk. 32 pp. Grades 5-6.

More Milk, Please. Introduces the production, processing, and distribution of milk. 20 pp. Kindergarten-Grade 3.

Uncle Jim's Dairy Farm. Describes life on a dairy farm, and the importance of food for good health. 24 pp. Grades 3-4.

Where We Get Our Food. Illustrates how basic food stuffs are produced and brought to market. 20 pp. Grades 3-4.

Rice Council

American Rice...in the Diet. Good reference about rice, its use and nutritive value. Includes recipes. 4 pp. Teacher.

Facts About American Rice. Describes varieties, cultivation, and processing of rice. 4 pp. Grades 5-6.

Guessing Game, A - Who Am I? Explains the story of rice in America: varieties, cultivation, and processing. 4 pp. Grades 3-5.

Rice Demonstration, A. Teacher's guide for demonstrating the preparation, nutritional value, and types of rice in the United States. 4 pp. Grades 4-6.

Rockefeller Foundation

Partnership To Improve Food Production in India, A. Extensive description of the food supply in India and how the Rockefeller Foundation has helped to increase crop yields. Excellent photographs. 137 pp. Teacher.

Sunkist Growers, Inc.

Golden Fruit, The. Describes the history, cultivation, and marketing of citrus fruits. 8 pp. Grades 4-6.

United States Department of Agriculture

Discovering Vegetables. Emphasizes cooperation between school food service management and teacher. Includes information about the nutritional value of vegetables, detailed plans for tasting parties, and recipes. 16 pp. Kindergarten-Grade 1.

Food Facts and Fun. Delightfully amusing comic book introducing the need for a balanced diet. 15 pp. Kindergarten-Grade 6.

Good Foods Coloring Book, The. Shows food from four basic food groups. 30 pp. Kindergarten-Grade 2.

Minigardens for Vegetables. Complete guide for growing vegetables in containers. 12 pp. Kindergarten-Grade 6.

United States Department of Health, Education and Welfare; Food and Drug Administration

Please Don't Eat the Mold. Consumers guide to the hazards of mold in food. 4 pp. Teacher.

Wheat Flour Institute

From Wheat To Flour. Excellent resource about wheat growing, harvesting, and processing. 76 pp. Teacher.

POSTERS (PO)

Del Monte Kitchens

Big Four Daily Countdown, The. Shows a colorful assortment of foods in each of the four basic groups. Grades 3-6.

Growing Rule, The. Measures growth in height on a 6-foot stringbean. Kindergarten-Grade 3.

Green Giant Company

Versatile Vegetables. Five colorful posters show a variety of vegetables, colors, and nutrients. Kindergarten-Grade 6.

New England Dairy and Food Council

Do You? Highlights the importance of oral hygiene, professional care, and diet in dental health. Kindergarten-Grade 3.

Four Food Groups, The. Shows a variety of foods in each group. Grades 3-4.

Guide To Good Eating, A. Color photographs of foods contained in the four food groups. Grades 5-6.

Milk Made the Difference. Photographs compare animals fed different diets. Grades 4-6.

What Did You Have for Breakfast This Morning? Shows children from many ethnic groups to emphasize different eating patterns. Kindergarten-Grade 4.

Your Snacks, Chance or Choice. Illustrated nutritious snacks. Teacher's guide and miniatures also available. Grade 6.

United States Department of Agriculture

Nutrients and Foods for Health. Represents food sources and functions of nutrients. Grades 5-6.

Type A for a Better Day. Colorful illustration of the Type A pattern. Kindergarten-Grade 6.

ADDRESSES (A)

Accion for Children's Television
46 Austin Street
Newtonville, Massachusetts 02160

American Association for the Advancement of Science
1776 Massachusetts Avenue, N.W.
Washington, District of Columbia 20036

American Diabetes Association, Inc.
18 East 48th Street
New York, New York 10017

American Dietetic Association
430 North Michigan Avenue
Chicago, Illinois 60611

American Home Economics Association
2010 Massachusetts Avenue, N.W.
Washington, District of Columbia 20036

American School Food Service Association
4101 East Iliff Avenue
Denver, Colorado 80222

The Association for Childhood Education International
3615 Wisconsin Avenue, N.W.
Washington, District of Columbia 20016

Center for Science in the Public Interest
1755 S Street, N.W.
Washington, District of Columbia 20009

Cereal Institute, Inc.
135 South LaSalle Street
Chicago, Illinois 60603

Colgate-Palmolive Company
Colgate Professional Services Department
740 North Rush Street
Chicago, Illinois 60601

Creative Teaching Press, Inc.
1900 Tyler Avenue, Suite 22
South El Monte, California 91733

Del Monte Kitchens
P. O. Box 4115
Clinton, Iowa 52732

The Family Circle, Inc.
488 Madison Avenue
New York, New York 10022

Florida Citrus Commission
P. O. Box 148
Lakeland, Florida 33802

General Foods, Breakfast Nutrition
P. O. Box 5031
Kankakee, Illinois 60901

General Mills Consumer Center
P. O. Box 1113
Minneapolis, Minnesota 55440

Green Giant Company
5601 Green Valley Drive
Minneapolis, Minnesota 55431

Grocery Manufacturers of America
1133 Avenue of the Americas
New York, New York 10036

Interharvest, Inc.
P. O. Box 2115
Salinas, California 93901

Kansas Wheat Commission
1021 North Main Street
Hutchinson, Kansas 67501

Kellogg Company
Home Economics Services
Department IN - 972
Battle Creek, Michigan 49016

Kraft Consumer Service
500 Peshtigo Court
Chicago, Illinois 60690

MacMillan Publishing Co., Inc.
Front and Brown Street
Riverside, New Jersey 08075

Massachusetts Cooperative Extension Service
Stockbridge Hall
University of Massachusetts
Amherst, Massachusetts 01002

Massachusetts Dental Society
Suite 4318, Prudential Center
Boston, Massachusetts 02199

Massachusetts Department of Commerce
Bureau of Research
100 Cambridge Street
Boston, Massachusetts 02202

Massachusetts Department of Education
Bureau of Nutrition Education and School Food Services
182 Tremont Street
Boston, Massachusetts 02111

Massachusetts Department of Public Health
600 Washington Street
Boston, Massachusetts 02111

McDonald's Corporation
Box 2594
Chicago, Illinois 60690

Milton Bradley Co.
Springfield, Massachusetts 01101

National Livestock and Meat Board
36 South Wabash Avenue
Chicago, Illinois 60603

New England Dairy and Food Council
1034 Commonwealth Avenue
Brighton, Massachusetts 02135

Nutrition Foundation, Inc.
99 Park Avenue
New York, New York 10016

Rice Council for Market Development
P. O. Box 22802
3917 Richmond Avenue
Houston, Texas 77027

Rockefeller Foundation
111 West 50th Street
New York, New York 10020

Sunkist Growers, Inc.
Department 72 - 12
P. O. Box 7888
Valley Annex
Van Nuys, California 91409

United Fresh Fruit and Vegetable Association
1019 19th Street, N.W.
Washington, District of Columbia 20036

United States Army Research Laboratory
Food Services
Natick, Massachusetts 01760

United States Committee for UNICEF
331 East 38th Street
New York, New York 10016

United States Department of Agriculture
Government Printing Office
Washington, District of Columbia 20402

United States Department of Health, Education and Welfare: Food and Drug Administration
585 Commercial Street
Boston, Massachusetts 02109

University of Hawaii, Cooperative Extension Service
2525 Varney Circle, Gilmore Hall
Honolulu, Hawaii 96822

Wheat Flour Institute
14 East Jackson Boulevard
Chicago, Illinois 60604

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